

## GRILL GROUP DINING MENU

JULY-SEPTEMBER 2026

Lunch 2 Courses £35 & 3 Courses for £42 Reservations available between 1230-1500

Dinner 2 Courses £42 & 3 Courses for £49 Reservations available between 1700-1830

All menus include Tea, Coffee and Chocolates.

**(Chefs Cheeseboard for the Table Available at additional £8.00 per person)**

***Please choose the same option for all guests and send 7 days prior to the booking otherwise we will serve the chefs recommendation.***

*Dietary requirements can be adapted accordingly, or please choose 1 option from the Vegetarian Menu.*

### STARTERS

**PRAWN COCKTAIL (GF AVAILABLE)**

**Shredded Lettuce, Guacamole, Fresh Lemon, Capers Popcorn, Rye Bread**

SPICED COURGETTE SOUP (VE/GF AVAILABLE)

Spinach & Ricotta Tortelloni

HAM HOCK TERRINE WITH PEA & MINT ARANCINI (GF AVAILABLE)

Garden Pea and Crème Fraiche Puree, Homemade Piccalilli

SCOTTISH SMOKED SALMON WITH HOT ROAST SALMON & PRAWN ROULADE (GF AVAILABLE)

Pickled Vegetables, Dill Scone & Beetroot Puree

### MAIN COURSES

**CHICKEN BREAST FILLED WITH MUSHROOM MOUSSE**

**WRAPPED IN PROSCIUTTO (GF AVAILABLE)**

**Vegetable Bundles, Cauliflower Cheese Croquettes, Colcannon Potato Cake with Tarragon Jus**

PAN FRIED SALMON FILLET (GF AVAILABLE)

Spinach Pommes Puree, Straw Vegetables, Vermouth Velouté

BRAISED LAMB RUMP WITH A BEST END OF LAMB CUTLET (GF)

Colcannon Potato Cake, Charred Leeks, Roasted Carrots, VSC Port Sauce

### DESSERTS

LAYERED OPERA CAKE WITH PISTACHIO ICE CREAM

LEMON TART, BABY MERINGUE, RASPBERRY SORBET, FRESH RASPBERRIES

**FRESH FRUIT PAVLOVA, BERRY COMPOTE, BLUEBERRY ICE CREAM (VE/GF)**

BRITISH ARTISAN CHEESE PLATE, REAL ALE CHUTNEY, GRAPES & ARTISAN BISCUITS (VE/GF AVAILABLE)

A 12.5% service charge will be added to your final bill.

Please let your server know if you have any dietary requirements or allergies.

**GROUP DINING MENU  
VEGETARIAN MENU**

**STARTERS**

SPICED COURGETTE SOUP (GF AVAILABLE)  
Spinach & Ricotta Tortelloni

VEGAN PEA, MINT & LEMON RISOTTO CAKE WITH NOT SALMON IN A YUZU PONZU DRESSING (GF)  
Avocado Cream, Red Pepper Coulis, Sesame Seeds

SMOKED BEETROOT, POACHED PEAR, WHIPPED GOATS CHEESE (GF AVAILABLE)  
Walnuts, Honey Dressing, Sourdough Croute

VEGAN SRIRACHA MARINATED CAULIFLOWER (GF)  
Mango, Cucumber and Carrot Salad, Sesame Seeds

**MAIN COURSES**

VEGAN PAN FRIED GNOCCHI WITH GREEN PESTO, COURGETTES, MUSHROOMS & SPINACH (GF AVAILABLE)  
Lemon, Garlic, Pine Nut and Rocket

VEGAN CHICKEN SCHNITZEL (GF AVAILABLE)  
Sweetcorn Polenta, Mixed Bean Ragout, Garlic & Herb Butter

VEGAN POTATO & SPINACH PANCAKE WITH LENTIL & VEGETABLE DHAL (GF)  
Onion Bhaji, Tandoori Broccoli, Chutney

**DESSERTS**

FRESH FRUIT PAVLOVA, BERRY COMPOTE, BLUEBERRY ICE CREAM (GF)

VEGAN CHOCOLATE BROWNIE WITH VEGAN VANILLA ICE CREAM (GF)

VEGAN YUZU CHEESECAKE WITH BERRY COMPOTE (GF)

VE = Vegetarian    GF = Gluten Free